

RADIO CALL SIGN	INSPIRATION 1/12/2003
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CORRECTIVE ACTION AND FOLLOW UP LOG

THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.			CORRECTIVE ACTION		
#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	
		<u>MAIN GALLEY - FORWARD SERVICE LINE</u>			
1	08	THE BACKFLOW PREVENTER ON THE COMBITHERM OVEN WATER LINE WAS NOT ACCESSIBLE.	YES		New backflow preventer has been installed in accessible place.
2	20	HOLES WERE NOTED IN THE FRYER COIL AREA WHERE FASTENERS WERE MISSING ON TWO OF THE FRYERS.	YES		Repair in progress.
		<u>MAIN GALLEY - APPETIZER PREP</u>			
3	27	THE THREADS ON THE CHOPPER ROTATOR WERE SOILED.	YES		Corrected immediately after the inspection.
		<u>MAIN GALLEY</u>			
4	20	PHILLIPS HEAD SCREWS WERE NOTED IN THE FOOD CONTACT AREAS OF THE AFT ICE MACHINE.	-	-	Manufacture of the machines will be contacted for better construction determination.
5	38	A MOP WAS FOUND IN THE CHEMICAL LOCKER AFT STARBOARD THAT WAS NOT HUNG TO DRY.	YES		Has been corrected during inspection.
		<u>MAIN GALLEY – CENTER</u>			
6	33	THE DECK UNDER THE TILTING PANS WAS HEAVILY SOILED, ESPECIALLY IN THE DRAIN AREA UNDER TILTING PAN #3. CRACKED DECK TILES AND MISSING GROUT WERE ALSO NOTED IN THIS AREA.	YES		Drain cleaned and broken tiles were replacing along with missing grout.
7	20	THE HARD SEALANT ON THE BACKPLATES OF TWO MEAT SLICERS WAS CHIPPED AND PEELING.	YES		Hard sealant has been replaced fro both slicer machines.
		<u>MAIN GALLEY</u>			
8	38	A MOP WAS FOUND IN THE ENGINEERING LOCKER.	YES		Corrected during inspection.
		<u>CREW GALLEY</u>			
9	38	A BROOM AND DUSTPAN WERE FOUND STORED BEHIND THE POTWASH MACHINE.	YES		Corrected during inspection.
10	24*	THE FINAL RINSE ON THE DISHWASHER REACHED APPROXIMATELY 155°F AT THE PLATE SURFACE. THE MACHINE WAS RUN SEVERAL TIMES AND A FINAL RINSE TEMP OF 160°F COULD NOT BE REACHED. AFTER THE ENGINEERS WORKED ON IT, A FINAL RINSE TEMPERATURE OF 160°F WAS REACHED. THIS MACHINE WAS NOT IN ACTIVE USE AT THE TIME OF THE INSPECTION.	YES		Dishwasher machine was repaired during inspection /final rinse temperature was achieved.
		<u>STAFF MESS</u>			
11	19	A MEAT AND CHEESE TRAY WAS PLACED ON THE UPPER BUFFET LINE UNDER A SNEEZE GUARD THAT WAS NOT THE ADEQUATE SIZE. THE SNEEZE GUARDS ON ALL OF THE UPPER BUFFET LINES IN THE STAFF MESS, PETTY OFFICER'S MESS, OFFICER'S MESS, AND CREW MESS ARE NOT ADEQUATE SIZE TO PROVIDE PROTECTION OF FOOD PLACED UNDER THEM.			Different food set up will be arranged
		<u>BUFFET PANTRY</u>			

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#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	
12	20	SOFT SEALANT WAS NOTED ON THE BACKPLATE OF A MEAT SLICER.	YES		Has been corrected and hard sealant is in placed.
		<u>LIDO PANTRY 3</u>			
13	33	OLD FOOD DEBRIS WAS NOTED UNDER THE GRILL STATION. THE DECK WAS SOILED AROUND THE PIPES UNDER THE HOT SERVICE LINE.	YES		Were cleaned during the inspection.
		<u>BEVERAGE STATION-LIDO AFT/STBD</u>			
14	27	THE TECHNICAL SPACE UNDER THE ICE/WATER DISPENSER WAS SOILED.	YES		Has been corrected.
15	33	THE SCUPPER UNDER THE BEVERAGE STATION WAS SOILED.	YES		Has been corrected and all scuppers were washed and sanitized.
		<u>LIDO PANTRY 4</u>			
16	33	OLD FOOD DEBRIS WAS NOTED ON THE DECK UNDER THE GRILL.	YES		Food debris was cleaned immediately during inspection.
		<u>LIDO PANTRIES 1 AND 2</u>			
17	33	THE DECK UNDER THE GRILL WAS SOILED. THE COVE TILE UNDER THE GRILL WAS SOILED.	YES		The area was cleaned during inspection.
18	28	CLEAN SERVING UTENSILS WERE STORED IN UNCOVERED PANS.	YES		Utensils were covered immediately during the inspection.
		<u>LIDO BEVERAGE STATION FORWARD</u>			
19	27	THE TECHNICAL SPACES OF THE JUICE DISPENSERS WERE SOILED.	YES		The Cleaning schedule was change and new one was implemented.
		<u>LIDO DISHWASH</u>			
20	22	THE DISHWASH UNIT WAS SOILED UNDER AND AROUND THE CONVEYOR BELT ON THE SOILED SIDE JUST BEFORE THE FIRST CURTAIN.	YES		This area was cleaned immediately after inspection.
		<u>LIDO CLEANING SUPPLIES LOCKER</u>			
21	38	THE MOP WAS NOT HUNG TO DRY AFTER USE.	YES		Has been corrected during inspection and training for crew and management was implemented immediately.
		<u>PIZZERIA</u>			
22	33	THE DECK WAS HEAVILY SOILED. A SLICE OF PIZZA WAS NOTED ON THE DECK UNDER THE COUNER. A WHITE PLASTIC PAIL WAS WEDGED UNDER THE COUNTER.	YES		Has been corrected, follow up will be maintained.
		<u>POTABLE WATER</u>			
23	06	FOR THE PAST SEVERAL MONTHS THE ANALYZER CHART RECORDER CHARTS WERE NOT INITIALED.	YES		Engineers were re-trained according to VSP Operation Manual 2000. requirement.
24	06	THE LATEST MICROBIOLOGIC SAMPLING RESULTS FOR THE PORTS WHERE WATER WAS BUNKERED WAS NOT AVAILABLE. THE VESSEL WAS NOT TESTING THE PORT WATER FOR E. COLI.	YES		Request for the laboratory test of the potable water from New Orleans and Tampa has been requested from supplier. In the

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#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	
					meantime Technical Department will test port water for E.Coli as per inspectors recommendation.
25	08	THE CHLORINE RESIDUAL TEST FOR WATER PRODUCED BY THE VESSEL FOR THE POTABLE WATER SYSTEM WAS TESTED DURING A FOUR HOUR SHIFT. THERE WAS NOT INDICATION WHEN DURING THE SHIFT THE WATER WAS TESTED. GIVEN THIS METHOD IT WAS NOT CLEAR IF THE WATER WAS TESTED EVERY FOUR HOURS. IN ADDITION, THERE WERE GAPS DURING THE DAY WHEN NOT TEST WAS PERFORMED AND NO INDICATION WAS MADE IN THE LOG THE PRODUCTION HAD CEASED.	YES		Corrected.
26	08	THE POTABLE WATER TANK MAINTENANCE RECORDS WAS NOT CLEAR ON HOW THE TANKS WERE DISINFECTED. WHEN THE INDIVIDUAL RESPONSIBLE FOR THIS TASK WAS QUESTIONED HE DID NOT KNOW OR RECALL HOW IT WAS PERFORMED OR HOW MUCH CHLORINE WAS USED. WHEN ASKED FOR THE WRITTEN PROCEDURE IN LIEU OF THE EXPLANATION THE VESSEL DID NOT HAVE ONE BUT COULD ONLY PRODUCE THE OPERATIONS MANUAL.	YES		Procedure from SMS and VSP Operation Manual 2000 has been supplemented and Officers are retrained.
		<u>WHIRLPOOL SPAS</u>			
27	10	THERE WAS NOT INDICATION THAT THE HALOGENATION LEVEL WAS RAISED TO 10 PPM AND CIRCULATED FOR ONE HOUR AT THE END OF EACH DAY. THERE WAS NOT INDICATION THAT A SEDIMENTATION TEST WAS PERFORMED ON THE GRANULAR FILTERS EACH MONTH. FROM JULY-DECEMBER OF 2002 THERE WAS NO INDICATION THAT THE GRANULAR FILTERS WERE OPENED AND INSPECTED FOR CRACKS OR MOUNDS IN THE FILTER MEDIA.	YES		Management has been retrained as well as Engineers. Training in progress.
		<u>POTABLE WATER</u>			
28	06	THE BACK UP CHLORINE PUMP FOR THE DISTRIBUTION SYSTEM WAS NOT PLUGGED IN.	YES		Corrected. Pump was installed.
		<u>VENTILATION</u>			
29	41	THE CONDENSATION COLLECTION SYSTEM AND DRAIN PANS WERE NOT ACCESSIBLE FOR INSPECTION.		-	Will be corrected during the dry dock operation.
		<u>CHILD ACTIVITY CENTER</u>			
30	41	THE LARGE TOYS JUST OUTSIDE THE CHILD ACTIVITY CENTER WERE SAID TO BE CLEANED AND DISINFECTED ONCE PER WEEK. THESE TOYS ARE USED BY THE CHILDREN IN THE CENTER AND CLEANED BY THE CENTER'S STAFF.	YES		Ensured all staff members read the Usph guidelines on cleaning toys and that they are followed correctly. Training in progress.
		<u>BRASSERIE BAR</u>			
31	08	A VENTED BACKFLOW PREVENTION DEVICE WAS NOT PROVIDED ON THE CARBONATOR.	YES		Corrected.
32	33	THE UTILITY LINES WERE TOO CLOSE TO THE DECK MAKING CLEANING DIFFICULT.		-	Needs to be corrected in dry dock operation.
		<u>BRASSERIE BAR PANTRY</u>			
33	20	THE LEFT ICE MACHINE WAS POSTED OUT OF ORDER.	YES		Machines are fixed.
		<u>LIDO PORT BAR PANTRY</u>			
34	34	THE MOP SINK WAS CLOGGED.	YES		Corrected.
		<u>LIDO SERVICE LINES</u>			
35	19	UNCOVERED FOODS WERE NOT ADEQUATELY PROTECTED ON THE UPPER SERVING AREAS OF THE LINES.	YES		Corrected immediately during inspection.

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#	REFER. NO.	RESULTS AND RECOMMENDATION <u>CORRECTIVE ACTION STATEMENT</u>	YES	NO	
36		IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY. PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV USE EMAIL MESSAGE SUBJECT LINE: INSPIRATION - CAS - [01/12/2003]			